

ORANGERY

SAMPLE BRASSERIE LUNCH MENU

APERITIFS

An aperitif (the word comes from the Latin *aperire*, "to open") is a light, most often dry, modestly alcoholic beverage meant to spark the appetite without overwhelming the senses.

Negroni £14.40

Gin, Campari, Sweet Vermouth, Orange Twist.

Glass of Prosecco £10.50

Glass of Prosecco Rose £10.75

Bellini £13.95

Peach, Champagne.

Glass of Champagne £13.95

Glass of Champagne Rose £14.95

Gin (**Botanist**) & Fever Tree Tonic £11.40

STARTERS

Soup of the Day

£7.50

British Meat and Cheese Charcuterie Selection

Pickles, Olives, Bread and Chutney

Allergens: Sulphites, Dairy, Gluten

£14.50

Mousse de Canard

Toasted Croissant Brioche, Chutney

Allergens: Dairy, Gluten, Soya, Sulphites, Egg

£12.00

Old Winchester Cheese "Tartiflette" Style Potatoes and Caramelized Onions

Baked under Winchester and Bechamel Sauce

Allergens: Dairy, Gluten

£8.50

Plant Based Spring Vegetables and Quinoa Salad

Fresh Herbs and Ranch Dressing

Allergens: Sulphites

£9.50

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MAINS

British Pie of The Day

Served with Seasonal Vegetables

Please ask member of Staff for details

£18.00

Braised Shin of Beef & Old Winchester Cheese Polenta,

Beetroot and Horseradish Chimichurri

Allergens: Dairy, Sulphites

£15.50

Masala & Seaweed Spiced Fish & Chips

Chunky Wild Garlic Tartare, Minted Crushed Peas, French Fries

Allergens: Fish, Gluten, Egg, Sulphites, Dairy

£19.00

Crispy Tamworth Pork Milanese with British Twist

French Trimmed Pork Chop, Truffled Fried Egg, Mashed Potato, Spring Greens

Allergens: Gluten, Egg and Dairy

£21.00

Plant Based Pea and Shallot Ravioli

Wild Garlic & Kale Pesto

£15.50

SIDES

House Made Triple Cooked Chips

Allergens: Soya

Selection of Seasonal Vegetables

Allergens: Dairy

Truffle Pomme Purée

Allergens: Dairy

Seasonal Mix Leaf Salad with Dressing

Allergens: Sulphites

£5.50

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DESSERTS

Mango and Coconut Cheesecake

Chocolate Sorbet

£9.50

Lemon Zabaglione Fresh Fruit Salad

Baked Seasonal Fruit Salad with Creamy Lemon Zabaglione, Served Warm with Alfonso

Mango Sorbet

Allergens: Egg, Sulphites

£9.00

Strawberry Alaska

Strawberry and Mint Compote, Strawberry Ice Cream

Allergens: Egg, Gluten, Dairy

£12.50

Trio of British Cheese

Apple & Ale chilli Chutney and Artisan Crackers

Allergens: Dairy, Gluten

£16.95

Selection of Ice Cream

3 scoops per serving.

Please ask the team for flavours

£7.50

DIGESTIFS

A digestif is an alcoholic beverage served after a meal with the intention of aiding digestion.

Apéritifs, such as gin and dry vermouth, tend to be dry or bitter, designed to whet the palate and wake up the digestive system.

In contrast, digestifs are less acidic, contain more sugar and alcohol, and offer a more relaxing, richer flavour profile.

Old Fashioned £14.40

Makers Mark Bourbon, Sugar Syrup, Angostura Bitters, Orange Twist, Maraschino Cherry

Martini Rosso £5.40

Taylors LBV Port £9.20

Benedictine £6.20

Brandy

Courvoisier VSOP £8.50

Martell VS £6.50

Remy Martin VSOP £6.50

Single Malt £9.20

Glenfiddich

Glenmorangie 10yr

Laphroaig 10 yr

Highland Park 12 yr